

Product Specification



Product Title NATURAL CHOICE SHEEP CASING 22/24 15 SP HANKS
 Product Code NC22243

Product Description – Salted Sheep Casings		
1.	Customer Name	Scobie & Junor Scotland
2.	Customer Product Code	NC22243
3.	Veterinary Approval No.	UK ZM014 EC
4.	Name of Product	Salted Sheep Casings
5.	Product Description	Selected Sheep Casings
6.	Country of origin	UK / Ireland / Australia / New Zealand
7.	Calibre / Standard Deviation	22/24
8.	Quality	AB
9.	Length of Hank / Bundle	80 meters (deviation 3%) (7m+)
10.	Composition	Sheep casings, salt
11.	Manufacture and Process	All goods manufactured by CCS are in compliance with EC regulations 852/2004 Hygiene of Foodstuffs, 853/2004 Hygiene Rules for Foods of Animal Origin Intended for Human Consumption and all other applicable legislation and subsequent amendments.
12.	Physical Requirements	Colour: from light cream to dark cream, Physical contamination - absent Smell: typical for salted animal casings, not sour or putrid
14.	Microbiological Criteria cfu / g	In compliance with EC Regulation 2073/2005 Microbiological Criteria for Foodstuffs
	TVC	<1.0x10 ⁶
	Enterobacteriaceae	<1.0x10 ⁴
	Salmonella	Not Detected in 25g
	Staph aureus	<1x10 ³
	Clostridium Perfringens	<1.0x10 ³
	Bacillus Cereus	<1.0x10 ³
15.	Allergens	None
16.	GMO Status	GMO Free
17.	Packaging	Plastic crates and soft packaging, buckets and casks comply with current Materials and Articles in Contact with Food Regulations.
18.	Content of Packaging Unit	From 1 to 750 hanks
19.	Transport Conditions	Ambient
20.	Storage Recommendations	12°C (±3°C) In cool dry conditions, away from direct sunlight
21.	Shelf Life / Traceability	6 months from the date of dispatch (DD/MM/YYYY). Goods are traced using batch and production number
22.	Intended Consumer	Manufacture of sausage products (no specific target group)
23.	Instructions for Use	<ol style="list-style-type: none"> 1. Rinse salt from casing with fresh water 2. Soften casings by soaking in cold water for approximately 12 hours 3. 30 minutes prior to stuffing, place casings in tepid water (30-32°C) 4. When casings are submerged in water, gently hand massage them to separate the strands and prevent dry spots, which may adversely affect the stuffing process
25.	Labelling	Regulation 1169/2011 Provision of Food information to Consumers.
Signed on Behalf of CCS:		Signed on Behalf of Customer:

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

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